



Washington's Brandywine House and Battlefield Worth Long Visit

Dear Juniors: When you get your automobile map showing the route from Washington to Philadelphia put a big mark at the old hotel in Bladensburg, another at Conowingo just across the Susquehanna river, another at Longwood, where Mr. du Pont has his beau-



THE FAMOUS OLD FLAG WAVES TO TOURISTS WHO TRAVEL WASHINGTON HIGHWAY TO BRANDYWINE BATTLEFIELD.

tiful rose gardens, and another at Washington's headquarters. Just before you get to Conowingo you come to the Susquehanna river, and just a little before you get to the rickety old bridge you will see on the left-hand side of the beautiful road a spring with



Pointed Toe Shoes. A chiropodist once told me that not one woman in a thousand had a beautiful foot. And when I rather gaped at that sweeping statement he said his books proved that hundreds of women came to him and he treated hundreds more at a clinic, and that in all the years of his work he had only met a few women whose bare feet were really beautiful.



Bad Shoes Ruin the Feet.

cause she wore well-fitting shoes. Now the wealthy woman has uglier feet than her little kitchen maid. This is because she insists on following the fashions, which means to raise her foot upon a high heel and thrust the weight of her body forward to toes that are cramped into the narrow point of a shoe.

"The lines of modern smart shoes are all wrong. Instead of narrowing along the outside line as the toe narrows, they narrow as well on the inside line, pushing the big toe, which should lie straight, toward the center of the foot. This brings the weight of the body on various weak points of the foot and by thrusting out the joint of the big toe it means eventually a bunion.



When recipe calls for cream With the cream left in!

With the cream left in!

LISTEN, WORLD!

BY ELSIE ROBINSON.

The Widow Sniggins, who lives in the gray house, has little light eyes, a little tight mouth and a little tight mind. At present her mind is working overtime devising ways of reforming the world. She would have all humans drink nothing but skim milk, play checkers every evening, and stay behind closed blinds on Sunday. She has no use for compromises. Right is white and wrong is black, and there are no middling, restful half tones.

Lucille Fliffit, who rents a room, has those eyes, a loose mouth and an extremely loose mind. Lucille doesn't believe in laws or reforms at all.



LUCILLE FLIFFIT & the WIDOW SNIGGINS

all. Lucille would have every bubble fountain spouting Martini cocktails if she had her way. Citizens would be taught the shiniest before their A-B-Cs, and Sundays would be one continuous street fair, with every one winning dolls. "A law is only made to be busted," says Lucille, and she ought to know, for she's busted most of them.

Lucille and the Widow Sniggins don't speak as they pass by. The widow hisses. The funny part is that they can't see that they are in exactly the same class. If either one were running things, the world would perish through exactly the same disaster—away and he has done some wonderful paintings of the spots around this famous place. He planted a tree near where this picture is that I have sometimes seen in the hall of fame to the American Forestry Association, which is collecting information about trees with a history. The hat on Washington in the signpost picture looks very funny nowdays, but it reminds you of all the signposts you see in old books telling about colonial days. It seems to me that Congress should buy this picture and take good care of it, as they should other historic places in the country. The house is getting older and older every day for the battle of Brandywine was fought 144 years ago this September. I could hardly believe the old Washington, who afterward became the first President, walked up the path to that house and directed the battle from there. There are wide fields around the house where the battle was fought, and Lafayette was wounded near the headquarters of many members of the Junior Travel Club have seen this wonderful old place. I will write about the inside of it some day.

RUSSELL BURKE, The Traveling Boy.

With Canned Salmon. Canned salmon is really one of the best things that comes in tins. That is to say, excepting to the few persons who don't like its flavor, it is one of the best things. There are, of course, a few persons who definitely dislike it. But most of us find it tempting in taste and quite agreeable as far as its digestive qualities are concerned. Here are some good and seasonable ways of preparing it.

Potatoes au Gratin. Boil and mash a dozen potatoes, making them creamy with milk and butter. Heap them on a pie plate in a smooth mound, scoop out a cup from the center of the heap, leaving a conical shaped cavity, glaze the inside and outside with butter and whites of two eggs and put in the oven to brown meanwhile, beat into a small cup of melted butter four tablespoons of grated cheese, the beaten yolks of the eggs and salt and pepper.

Glazed Sweet Potatoes. Wash and pare five or six sweet potatoes of medium size. Cook for ten minutes in boiling salted water, drain and cut them in halves. Make a syrup by boiling one-half cup of sugar and four tablespoons of water together for three minutes, then add a tablespoon of butter. Dip each potato into this syrup and put it in a buttered baking dish and bake for fifteen minutes. Baste three times with the syrup while baking.

Italian Salad. Take a ripe tomato, cold, and place it on a nest of cold boiled macaroni. Replace its heart with one of chopped celery and coat the whole generously with grated cheese. A heavy mayonnaise over all and you'll need nothing but a simple dessert to complete a meal.

Baked Prunes. Wash some prunes and put them in a bean jar, barely covering with hot water, add sugar to taste, three cloves and the rind of a lemon. Bake slowly with the cover on until the prunes have become tender. Drain, serve cold with whipped cream or rich milk.



Makers of Van Raalte Silk Underwear say:—Wash silk underwear in LUX

WHISK one tablespoonful of Lux into a thick lather in half a bowlful of very hot water. Add cold water till lukewarm. Dip garment up and down, pressing suds repeatedly through soiled spots.

MADE IN U. S. A.



A Surprise for Farmer Brown's Boy.

BY THORNTON W. BURGESS.

Each mystery and make it plain.

—Farmer Brown's Boy.

Farmer Brown's Boy believes that there is nothing that cannot be explained, so when he finds a mystery he will not be satisfied until he has found out all about it. Then, of course, it is no longer a mystery. When he found that hole in the middle of the path along the edge of the Old Orchard—the little round hole that was Striped Chimpunk's new doorway—it was at first a mystery. He couldn't understand how that hole could have been dug without leaving some of the sand which had come out of it. Then he had guessed that the lightning, which does funny things, had made that little hole at the same time it struck the maple tree near by, and right then it ceased to be a mystery.

He filled up the hole and gave it no further thought. In his own mind it was no longer a mystery and so not worth thinking about. But the very next morning it once more became a mystery. Yes, sir, that little round hole in the middle of the path became a mystery again. It became even more of a mystery than it had been at first.



THEN HE GOT DOWN ON HIS HANDS AND KNEES AND LOOKED VERY HARD FOR TRACKS.

right in front of him. Yes, sir, there was that little round hole just as it had been the day before. Farmer Brown's Boy was the most surprised boy in all the Great World. He started at that little round hole as if he never before had seen such a thing. Then he rubbed his eyes and stared again. He did it three times. You see, he was having a hard time to believe his own eyes.

It wasn't just the fact that that hole was there that made it so much of a mystery, though that was mysterious enough. It was also the fact that all that sand and those little pebbles with which he had filled that hole the night before had disappeared. There wasn't a sign of them.

"I was wrong about lightning having made that hole," said Farmer Brown's Boy. "Yes, sir, I was all wrong about that. It is plain that one of my little friends of the Green Forest or Green Meadows dug it. But how could he have dug it and not left any sand about anywhere? I packed a lot of sand in that hole last night and now it is gone, every grain of it. What has become of it? That is what I want to know."

Very carefully Farmer Brown's Boy searched all about. He even looked all along the old stone wall. But nowhere could he find a grain of that sand with which he had filled that hole the night before. The longer he looked the more puzzled he became.

"Whoever took that sand out must have carried it away, and a long way at that," said he. "And how did they carry it? I can't think of any one who could or would do that."

He walked back to the little round hole in the middle of the path and stood looking down at it as if it were the most wonderful thing in all the Great World. He usually got what he wanted by his hands and knees and looked very carefully for tracks. But not a footprint could he find. You see the path was very hard and not even the prints of his own feet, big and heavy as he was, showed.

"I hate to do it," said he as he got to his feet, "but I am going to fill that hole again just to see if it will be opened a second time."

And Farmer Brown's Boy did just this thing.

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Sequence in Buying.

It is said that Empress Eugenie used systematically to go over her wardrobe four times a year, taking mental stock of what she had on and what she needed. She was very particular about her wardrobe, and she was very particular about the sequence in buying.

Apple Dessert. Peel, cut and core about eight apples, then wash them and put on to cook in a cup of water, add a cup of sugar, a teaspoon of butter, one teaspoon of cinnamon and one-half cup of flour. Cook until almost soft, remove from the fire, let cool, beat the whites of two eggs to a stiff froth, add some vanilla, beating it in well, then add one-half cup of sugar and beat again. Cover the apples and serve in sauce dishes.

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MADE IN U. S. A.

Good Candies.

Coffee Fudge.

One cup strong coffee, two cups sugar, one tablespoon butter, one cup broken pecan nuts, one cup almond extract. Stir the coffee, sugar and butter together in a saucepan and boil, constantly stirring, until the mixture reaches 240 by the thermometer or forms a "soft ball" tested in cold water. Take from fire, put in the almond extract and heat until 1. begins to be stiff. Pour over the nuts in a luted tin.

Pecan Fudge.

One cup water, two cups sugar, pinch of cream of tartar, one cup chopped pecan nuts, two tablespoons butter, three tablespoons fondant and one teaspoon vanilla extract. Dissolve the sugar in the water, add the cream of tartar and boil until it reaches 240, or until it forms a "soft ball" when tested in cold water. Add the butter, fondant, chopped nuts and vanilla extract. Take from fire and heat until it begins to grain. Pour quickly into greased tins. When it is cold cut into squares and wrap in waxed paper.

Haselnut Taffy.

One pound lump sugar, half cup water, two tablespoons butter, one teaspoon vinegar, a pinch of salt, one cup hazelnuts and one teaspoon vanilla.

The Old Gardener Says:

If your lawn is not growing as you think they should, you can give them a fresh start now by dressing them over with ground bone from the seed store, with wood ashes. In deed, both fertilizers can be used to advantage. The best time to feed the lawn in this way is just before a rain, so that the fertilizers will quickly reach the roots. If there are any bare spots in the lawn, loosen the soil with the rake and then put on grass seed liberally.

extract. Put the vinegar, salt, cream of tartar and water in a basin and let dissolve thoroughly. Melt the butter in saucepan, add the sugar, then the water, etc.; stir till boiling; add the nuts, which have been shelled and split; continue stirring the mixture till it becomes a nice brown color; add the vanilla extract and pour into buttered tins. When cool mark off into squares.

Divinity Nut Candy.

Two cups sugar, quarter cup gold-leaf, two whites of eggs, quarter cup water, half cup chopped nuts, one teaspoon vanilla extract, and half teaspoon lemon extract. Put the sugar, syrup and water into a saucepan and boil until it forms a "soft ball" when tested in cold water, or until it registers 240 degrees. Then allow to cool. Beat up the whites

of the eggs to a stiff froth; then pour the cooled syrup over them, beating all the time. Beat till creamy, then add the nut meats and the extracts, and pour into a buttered tin. When cold cut in bars or squares. This candy may be dipped in melted flavored fondant.

Kris Kragle Candy.

Two cups brown sugar, quarter pound (half cup) butter, two tablespoons molasses, one tablespoon vanilla extract, one can condensed milk, half pound (two cups) chopped nuts, quarter pound (one cup) desiccated coconut and pinch of cream of tartar. Stir and boil to 250 degrees, or until almost brittle when tested in cold water. Add the nut meats and vanilla extracts and pour into a buttered tin.

Chocolate Jelly Delights.

One and one-half heaping tablespoons powdered gelatin, one teaspoon orange extract, one-half teaspoon lemon extract, one-half cup boiling water, one cup apple jelly, currant jelly or quince jelly, melted chocolate. Melt the jelly over hot water, then add the gelatin dissolved in the boiling water and the extracts. Strain into small bonbon molds. Turn out when firm, and when quite cold dip into melted chocolate. The bonbons may be dipped into flavored fondant and then dipped into melted chocolate.

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